CONTENTS

No. 1 (JANUARY, 1936)

Original Articles: PAGE

123. The Effect of Variations in Feeding on Dairy Cows Yielding Milk of Poor Quality. A. W. STEWART and J. F. TOCHER 1

124. The Metabolism of Betaine and Allied Tertiary Nitrogenous Bases in the Ruminant. W. L. DAVIES . . . 14

125. Technique for obtaining Anaerobic Milk, with some Observations on its CO_2 Content. C. J. JACKSON . . 25

126. Note on the Sulphydryl Compounds of Milk. C. J. JACKSON 29

127. Factors in the Reduction of Methylene Blue in Milk. C. J. JACKSON 31

128. The Determination of Lactose and Glucose in Milk. T. S. G. JONES 41

129. The Chlorine Content of Milk as an Indication of Mastitis. J. W. BLOOD and A. ROWLANDS 47

130. Bacteriophage Phenomena in Cultures of Lactic Streptococci. H. R. WHITEHEAD and G. A. COX 55

131. A Study of the Bacterial Flora of Foremilk and of Rennet Extract, with Special Reference to Acid-Proteolytic Types. N. R. KNOWLES 63

Biennial Reviews of the Progress of Dairy Science:

Section C. Dairy Chemistry. W. L. DAVIES 75

6/96 7

No. 2 (May, 1936)

Original Articles: PAGE

132. The Nutritive Value of Proteins for Milk Production. IV. S. Morris, N. C. Wright and A. B. Fowler . . 97

133. Influence of Mastitis and of *Brucella abortus* Infection upon the Milk Yield of Cows. F. C. Minett and W. J. Martin 122

134. The Titration of Milk and Whey as a Means of estimating the Colloidal Calcium Phosphate of Milk. E. R. Ling . 145

135. Studies on the Chemistry of Cheddar Cheese making. IV. F. H. McDowall and R. M. Dolby 156

136. Acid Production and Protein Degradation of some Acid-Proteolytic Cocci. N. R. Knowles 176

137. Studies in the Bacteriology of Low-Temperature Pasteurization. Part II. The Heat Resistance of a Thermoduric *Streptococcus* grown at Different Temperatures. E. B. Anderson and L. J. Meanwell 182

Biennial Reviews of the Progress of Dairy Science:

Section D. The Nutritional Value of Milk and Milk Products. S. K. Kon 192

No. 3 (September, 1936)

Original Articles:

138. Effect of Breed, Size of Cow, Yield of Milk and Stage of Lactation upon Efficiency of Milk Production. J. Edwards 211

139. A Comparison between Blood Meal and Wheat Gluten as a Supplement to a Low-Protein Diet for Dairy Cows. S. Bartlett 222

PAGE

140. The Nutritive Value of Raw and Pasteurized Milk for Calves. The Assimilation and Retention of Nitrogen, Phosphorus and Calcium. J. H. BLACKWOOD, S. MORRIS and N. C. WRIGHT 228

141. A Pigment-producing Organism (*Pseudomonas* sp.) Isolated from Discoloured Butter. E. R. HISCOX . . 238

142. Van Oijen Modification of the Frost Little Plate Method. H. BARKWORTH 244

143. The Comparative Values of the Plate Count and the Methylene-Blue Reduction Test as Routine Methods for Grading Milk. A. A. NICHOLS and S. J. EDWARDS . 258

144. Observations on the Ripening of Cheeses made from Raw and Pasteurized Milk. I. R. SHERWOOD 271

145. Discoloration and Corrosion in Canned Cream. C. J. JACKSON, G. R. HOWAT and T. P. HOAR . . . 284

Biennial Reviews of the Progress of Dairy Science:

Section E. The Diseases of Dairy Cattle. I. Mastitis. II. Contagious Abortion. III. Tuberculosis. S. J. EDWARDS . . 291